

ROOM SERVICE DINNER

Served from 6:00 p.m. until 9:30 p.m.

STARTERS

HONEYNUT SQUASH SOUP (GF, V) \$16
with Dill, Crème Fraîche, and Chanterelle Mushrooms



FRENCH ONION SOUP \$16
with Comté Cheese and Brioche Crouton



HEIRLOOM BEET TARTARE (GF, V) \$18
with Goat Cheese, Walnuts, Mint, and Little Gem Lettuce



CRISPY LOCAL EGG \$16
with Creamed Potato, Fresh Truffles, Tender Herbs, and Parmesan



GREEK STYLE HUMMUS (V+) \$18
with Cucumber, Eggplant, Olives, Red Onion, Tomatoes, and Pita



ORGANIC SUPERGREENS (GF, V+) \$16
with Shaved Asparagus, Honeydew, Avocado, Pistachio, and Chlorophyll Vinaigrette



MOHONK HOUSE SALAD (GF, V+) \$16
with Local Artisan Lettuce, Tomatoes, Cucumbers, Carrots, and Grilled Asparagus

HOUSE-MADE DRESSINGS (GF)
Sherry Shallot (V+), Fat-Free Italian (V+), Ranch (V) , Creamy Balsamic (V)

Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

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ENTREES

GRILLED PRIME NY STRIP STEAK (GF) \$48

with Chili-Herb Mashed Potato, Roasted Heirloom Carrots, and Bordelaise Sauce



SEARED ORA KING SALMON FILET (GF) \$40

with Black Rice, Bok Choy, Onion, and Coconut-Lemongrass Sauce



GEMELLI BOLOGNESE \$32

Classic Sauce with Pork, Beef, Veal, Red Pepper Flakes, and Shaved Parmesan



WILD MUSHROOM FRICASSEE (V) \$32

with Crisp Puff Pastry, Caramelized Onion, Parmesan Cream, and Truffles



HONEY AND SAGE ROASTED CHICKEN BREAST \$32

with Fermented Mixed Grain, Green Cabbage, Carrots, and Sweet Onion Cream



ROASTED CARAFLEX CABBAGE (V+) \$32

with Chickpeas, Tahini, Romesco, and Croutons



STUFFED PORK LOIN (GF) \$34

with Cippolini Onion, Fingerling Potatoes, Parsley Purée, Black Trumpet Mushroom, and Pork Jus



No additional gratuities are expected. Menus are subject to change based on seasonality and availability. Please let your server know if you have any food allergies. We cannot guarantee the absence of cross-contamination.

ROOM SERVICE DESSERT

Served from 6:00 p.m. until 9:30 p.m.

MOHONK CRUNCH CAKE

\$14

with Vanilla Sponge, Toffee, Pecans, Chocolate Ganache, Salted Caramel, and Orange Peel



BUDINO (GF)

\$14

with White Chocolate Mousse with Orange Liquid Center, Dark Chocolate Glaze, Pomegranate Gel, and Vanilla Sabayon



FINANCIER

\$14

with Almond Cake with Fig Jam, Candied Almonds, Honey Sabayon, Chocolate and Crème Anglaise



ALMOND TART (GF, V+)

\$14

with with Blueberry Jam, Orange Segments, and Oat Milk Vanilla Gelato



COMPOSED CHEESE PLATE (V)

\$14

with Local Cheese, Seasonal Jam, Candied Walnuts, and Harvest Grain Bread



SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS (V, V+)

\$8

with Shortbread Cookies



Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

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DRINKS & SNACKS

Served from 7:30 AM to 9:30 PM
For service, please dial 2364 to place an order

BEVERAGES

Bottles of Water	5
Saratoga Sparkling Water <i>sm / lrg</i>	8 / 14
Coffee <i>per person</i>	10
French Press Coffee <i>sm / lrg</i>	14 / 16
Assorted Harney & Sons Teas	10
<i>English Breakfast, Earl Grey, Peppermint, Chamomile, Lemon Herbal, Japanese Sencha Green, Paris, Hot Cinnamon Spice</i>	
Hot Chocolate	8
Juice	8
<i>Apple, Orange, Grapefruit, Cranberry, Pineapple, V8, Prune</i>	
Soft Drinks	6
<i>Pepsi, Diet Pepsi, Ginger Ale, Sprite</i>	
Assorted Seltzers	6
<i>Plain, Black Cherry, Orange, Lemon Lime</i>	
Red Bull Energy Drinks <i>Regular, Sugar-Free</i>	7.50
Starbucks Espresso Double Shots	7.50

KIDS MENU

Macaroni and Cheese	12
Pasta Marinara with Parmesan Cheese	12
<i>gluten free upon request</i>	
Kids Spaghetti and Meatballs	12
<i>gluten free upon request</i>	
Crispy Chicken Tenders with French Fries	12
Cheeseburger on Brioche Bun with French Fries	12
<i>gluten free upon request</i>	
Mixed Green Salad with Tomatoes and Cucumbers	10
<i>gluten free upon request</i>	
Fresh Fruit Bowl with Yogurt Dip	10
Kids Assorted Steamed Vegetables	10
French Fries	10

SNACKS

12" Cheese or Pepperoni Pizza	30
<i>gluten free cauliflower crust upon request</i>	
Assorted Deep River Chips	3.75
<i>Sea Salt, Rosemary & Olive Oil, Dill Pickle, Sour Cream & Onion</i>	
Assorted Chobani Greek Yogurts	3.50
<i>Plain, Blueberry, Strawberry</i>	
Orchard Valley Organic Trail Mix	4.75
KIND Bars <i>Dark Chocolate</i>	6.75
CLIF Peanut Butter Protein Bars	6.75
Dried Mango Pack	7.25
Popinsanity Popcorn	8
<i>Cinnamon Swirl, Classic Caramel</i>	
Smart Pop White Cheddar Popcorn	4.50
Organic Gummy Bears <i>Vegan</i>	7.25
Fruit Bliss Dried Fruit	7.25
Savor by Suzie Pretzels	6
<i>Sea Salt, Roasted Garlic & Herb</i>	
Barkeater Chocolate	6.50
<i>Peanut Butter Cups, Dark Chocolate Espresso, Sea Salt</i>	

WINE & COCKTAILS

Mimosa	14
Prosecco <i>Mionetto, Veneto, IT, 187ml</i>	18
Cabernet Sauvignon, Bogle Family Vineyards, CA, 2021	62
Chardonnay <i>Dough, Sonoma County, CA, 2019</i>	62
Brut Champagne <i>Sadi Malot, Blanc de Blancs, FR</i>	139

*Full Bar and Wine List
Available
12 PM To 9:30 PM*

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